

Amendments

In the claims:

Please amend claim 1 as follows:

1. (currently amended) A melting body for introducing to food an organoleptically active filling comprising additives, the melting body consisting of a transport-stable outer wall which dissolves in the food and releases the filling comprising the additives wherein the filling is a liquid, ~~semi-liquid or pulverulent~~.
2. (previously amended) The melting body according to Claim 1, characterized in that the outer wall consists of hard fat which has a melting point in the range of 30-80°C.
3. (previously amended) The melting body according to claim 1, characterized in that the outer wall material has a melting point of 40-70°C.
4. (previously amended) The melting body according to claim 1, characterized in that the melting body has a size corresponding to a diameter 1-5 cm.
5. (previously amended) The melting body according to claim 1, characterized in that the filling is a seasoning.
6. (previously amended) The melting body according to claim 1, characterized in that the filling comprises a fat- or oil-based seasoning.

7. (previously amended) The melting body according to claim 1, characterized in that the melting body consists of 40-90% by weight of wall material and 10-60% by weight of filling.

8. (previously amended) The melting body according to claim 1, characterized in that the melting body has the shape of a cube or a sphere.